

SCOTCH SHORT BREAD

5 cups flour	1 cup brown sugar
2 cups butter	Pinch of salt

Cream butter, add sugar and flour. Mold ingredients into a ball of dough. Pat and roll dough $\frac{1}{3}$ inch thick, cut into diamonds or squares. (These may be cut into assorted shapes and decorated if desired.) Place on a baking sheet and bake at 325° F. about 30 minutes or until very light brown.

SOFT GINGER COOKIES

(5 dozen)

$\frac{3}{4}$ cup evaporated milk	3 cups sifted flour
$\frac{3}{4}$ tablespoon vinegar	2 teaspoons soda
1 cup butter	1 teaspoon salt
1 cup sugar	1 teaspoon ginger
1 egg	1 teaspoon cinnamon
$\frac{1}{2}$ cup molasses	

Combine milk and vinegar. Cream butter and sugar thoroughly. Add egg and molasses. Beat well. Add the soured evaporated milk and blend well. Add sifted dry ingredients. Drop from teaspoon on buttered baking sheet. Bake in a moderate oven ($375\text{--}400^{\circ}$ F.) about 15 minutes.

SORGHUM COOKIES

(7 dozen)

1 cup butter	$3\frac{1}{2}$ cups flour (approximately)
1 cup sorghum	1 teaspoon soda
$\frac{1}{2}$ cup sugar	1 teaspoon ginger
2 eggs	

Combine butter, sorghum, and sugar; place over fire until melted; cool. Add eggs, beat well. Add sifted dry ingredients, mix. Chill. Roll and cut. Bake on buttered cookie sheet in a moderate oven (350° to 375°) 18 to 20 minutes.

SOUR CREAM CAKE

$\frac{1}{4}$ cup butter	$1\frac{3}{4}$ cups cake flour
1 cup sugar	$\frac{1}{2}$ teaspoon salt
2 eggs, slightly beaten	$\frac{1}{2}$ teaspoon soda
Rind of 1 lemon, grated	1 cup sour cream

Cream butter and sugar thoroughly, add eggs, beat. Add lemon rind. Sift dry ingredients together three times, add alternately with cream, beat half a minute. Pour in buttered pan (8x11 inches) or in two layers. Bake in a moderate oven (350° F.) 30 to 40 minutes.

SOUR CREAM SPICE CAKE

$\frac{1}{2}$ cup butter	1 teaspoon allspice
2 cups brown sugar	1 teaspoon cinnamon
3 egg yolks	$\frac{1}{2}$ teaspoon baking powder
2 cups cake flour	$\frac{1}{2}$ teaspoon soda
$\frac{1}{4}$ teaspoon salt	1 cup sour cream
1 teaspoon cloves	3 egg whites

Cream butter and brown sugar thoroughly, add egg yolks, beat thoroughly. Sift dry ingredients together three times, add alternately with sour cream. Fold in stiffly beaten egg whites. Bake in buttered pan in a moderate oven (350° F.) 45 to 50 minutes.